

Roasted Summer Squash with Lemon, Mint, and Feta

INGREDIENTS

5-6 yellow summer squash or zucchini, about 8 inches long

1/4 cup olive oil

1/4 cup lemon juice

1/2 cup mint, finely chopped (measure after chopping)

Salt to taste

1 cup Feta cheese, crumbled (more or less to taste)

Fresh-ground black pepper to taste

INSTRUCTIONS

1. Preheat oven to 475° F, and put oven rack as high as it will go. Spray baking sheet with nonstick spray
2. Wash squash and cut off stem and flower ends. Cut each squash into quarters length wise, then cut into pieces about 2 inches long
3. Combine olive oil, lemon juice, mint and salt; then put that mixture into a plastic bowl and toss squash with the mixture.
4. Arrange squash on roasting pan, in a single layer as much as possible
5. Roast squash turning every 15-20 minutes, until slightly browned and cooked to your liking
6. When the squash is done, put back in the same bowl and toss with the Feta cheese
7. Season with fresh ground black pepper to taste. This can be served hot or at room temperature



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Makes about 4 servings

Sourced from Kalyn's Kitchen

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